



PARTIES & EVENTS

FAMILY STYLE LUNCH MENU

ANTIPASTI

select two . . . \$5.95 per person

CAPRESE • ROASTED BEETS • SHRIMP SCAMPI
CHICKEN MEATBALLS • GRILLED *or* FRIED CALAMARI
CRISPY CAULIFLOWER • BRICK OVEN PROSCIUTTO

SALAD

select two . . . \$4.95 per person

HOUSE • CAESAR • SPINACH & AVOCADO • RED KALE & STRAWBERRIES • CHOPPED (add \$2)

PIZZA

select two . . . \$4.95 per person

MARGHERITA • PEPPERONI • ITALIAN SAUSAGE
MUSHROOM BIANCA • CRISPY KALE & SPINACH • PROSCIUTTO

HOMEMADE PASTA

select two . . . \$12.95 per person

or select one to be served as a side to accompany entrees . . . \$4.95 per person

ANGEL HAIR POMODORO • FETTUCCINE W/ SMOKED CHICKEN
SPAGHETTI BOLOGNESE • SPINACH RAVIOLI • ORECCHIETTI PRIMAVERA
GNOCCHI DELICATI • GNOCCHI BOLOGNESE • CAVATELLI W/ SAUSAGE
GNOCCHI W/ MUSHROOMS • LINGUINE W/ SHRIMP (add \$2)

ENTREES

select two . . . \$14.95 per person

EGGPLANT PARMESAN • CHICKEN RAGUSO • CHICKEN LIMONE
CHICKEN PARMESAN • PORCINI CRUSTED VEAL (add \$3)
HERB-ROASTED SALMON (add \$3) • FILET MEDALLIONS (add \$6)

DESSERT

select two . . . \$4.95 per person

ZUPPA INGLESE • PANNA COTTA • CHOCOLATE BUDINO
TIRAMISU • HOMEMADE GELATO

Family style menu includes house bread, coffee, tea and soft drinks (cappuccino/espresso not included).

Prices do not include sales tax or gratuity.

FAMILY STYLE DINNER MENU

ANTIPASTI

select two . . . \$6.95 per person

CAPRESE • ROASTED BEETS • SHRIMP SCAMPI
CHICKEN MEATBALLS • GRILLED *or* FRIED CALAMARI
CRISPY CAULIFLOWER • BRICK OVEN PROSCIUTTO

SALAD

select two . . . \$5.95 per person

HOUSE • CAESAR • SPINACH & AVOCADO • RED KALE & STRAWBERRIES • CHOPPED (add \$2)

PIZZA

select two . . . \$5.95 per person

MARGHERITA • PEPPERONI • ITALIAN SAUSAGE
MUSHROOM BIANCA • CRISPY KALE & SPINACH • PROSCIUTTO

HOMEMADE PASTA

select two . . . \$13.95 per person

or select one to be served as a side to accompany entrees . . . \$4.95 per person

ANGEL HAIR POMODORO • FETTUCCINE W/ SMOKED CHICKEN
SPAGHETTI BOLOGNESE • THREE-CHEESE RAVIOLI • SPINACH RAVIOLI
GNOCCHI DELICATI • GNOCCHI BOLOGNESE • CAVATELLI W/ SAUSAGE
ORECCHIETTI PRIMAVERA • GNOCCHI W/ MUSHROOMS • LINGUINE W/ SHRIMP (add \$2)

ENTREES

select two . . . \$17.95 per person

EGGPLANT PARMESAN • CHICKEN RAGUSO • CHICKEN LIMONE
CHICKEN PARMESAN • PORCINI CRUSTED VEAL (add \$3)
HERB-ROASTED SALMON (add \$3) • FILET MEDALLIONS (add \$6)

DESSERT

select two . . . \$5.95 per person

ZUPPA INGLESE • PANNA COTTA • CHOCOLATE BUDINO
TIRAMISU • HOMEMADE GELATO

Family style menu includes house bread, coffee, tea and soft drinks (cappuccino/espresso not included).

Prices do not include sales tax or gratuity.

SIGNATURE EVENTS

PIZZA MAKING

minimum 15 guests

We welcome you and your guests to share our passion for our Wood-fired Pizzas. Our experienced staff will personally guide your guest through the creative process of designing their own pizza.

Add your favorite toppings onto our signature crust and watch them cook, and then share the appetizer pizzas amongst your guests. Classic Italian fare from our menu will complete the experience.

\$19.95 per person, doesn't include sales tax or gratuity.

Dinner is additional.

Charge for Chef assistant fee is \$50.00

COOKING CLASS

minimum 15 people

We are delighted that you thought of us for your dinner and cooking class. Entertain your guests in our Semi Private Dining Room where they can enjoy wonderful Italian wines and learn the fine art of regional Italian Cooking.

Your guests will experience the timeless spirit of Italy from the moment they arrive. Our experienced staff will personally instruct each guest how to combine fresh ingredients. A little patience and a lot of passion to create classic Italian fare.

**RICOTTA GNOCCHI
SEASONAL RAVIOLI • TIRAMISU**

BEVERAGES:

Complimentary wines have been carefully chosen to inspire you as you create your dishes. Alcohol will be charged by consumption for dinner.

\$60.00 per person, doesn't include sales tax or gratuity.

Chef fee is \$50.00 per station

ADDITIONAL SERVICES

EXTRA ITEMS AND SPECIAL ARRANGEMENTS:

Antico Posto would be delighted to design customized aprons and chef hats with your personal or company logo.

We can also arrange dinner for your group, with a wine expert to talk you through our menu and wine list.

Antico Posto would be delighted to arrange customized aprons, chef hats for an additional charge.

**COAT CHECK • SPECIALTY LINEN • FLORAL DECOR • EQUIPMENT RENTAL
AUDIO VISUAL • MUSICAL/ENTERTAINMENT • CUSTOM SIGNAGE • VALET**

We look forward to hosting your signature event.

WINE LIST

BIN#	SPUMANTE & ROSATO	6 OZ	3 OZ	1/2 B	BTL
101	moscato d'asti, bricco riella, piedmont	10	5	20	40
102	prosecco, cielo, prosecco	10	5	20	40
103	rosé, avignonesi, tuscan	10	5	20	40
104	rosé, butternut, central coast	11	5.5	22	44

BIN#	BIANCO	6 OZ	3 OZ	1/2 B	BTL
200	pinot grigio, benvolio, friuli	9	4.5	18	36
201	pinot gris, la crema, monterey	12	6	24	48
202	riesling, kung fu girl, charles smith, washington	10	5	20	40
203	gavi, coppa, piedmont	12	6	24	48
204	orvieto classico, bigi, umbria	10	5	20	40
205	toscana bianco, villa antinori, toscana	10	5	20	40
206	sauvignon blanc, flying cloud, central coast	12	6	24	48
207	sauvignon blanc, murphy-goode, the fumé, sonoma	9	4.5	18	36
208	chardonnay, cambria, santa maria valley	12	6	24	48
209	chardonnay, picket fence, russian river valley	11	5.5	22	44

BIN#	ROSSO	6 OZ	3 OZ	1/2 B	BTL
301	nero d'avola, normanno, sicilia	9	4.5	18	36
302	montepulciano, canaletto, abruzzo	10	5	20	40
303	chianti classico riserva, tenuta di arceno, toscana	14	7	28	56
304	chianti classico, banfi, toscana	12	6	24	48
305	chianti classico, ruffino, riserva ducale, toscana	15	7.5	30	60
306	red blend, ripasso, natale verga antale, veneto	10	5	20	40
307	barolo, querciola, piemonte				85
308	negromaro blend, copertino, puglia	11	5.5	22	44
309	montepulciano d'abruzzo, agriverde	10	5	20	40
310	brunello di montalcino, piccini, toscana				85
311	primitivo, tomaresca, puglia	10	5	20	40
312	super tuscan, pegasus, toscana	14	7	28	56
313	super tuscan, villa antinori rosso, toscana				70
314	valpolicella, allegrini palazzo della torre, veneto	14	7	28	56
315	amarone della valpolicella, palazzo maffei, veneto				75
401	pinot noir, la crema, monterey	12	6	24	48
402	pinot noir, battle creek, unconditional, willamette valley	12	6	24	48
403	merlot, charles smith, velvet devil, washington	10	5	20	40
404	barbera, terra d'oro, california	12	6	24	48
405	malbec, black's station, california	10	5	20	40
406	petite sirah, spellbound, california	10	5	20	40
407	cabernet sauvignon, hook or crook, california	10	5	20	40
408	cabernet sauvignon, liparita, napa valley	15	7.5	30	60
409	cabernet sauvignon, oberon, napa county				65

Wines available for carryout purchase. Vintages and wines subject to change.

BEVERAGE PACKAGES

HOST BAR

based on consumption

BOTTLED DOMESTIC BEER.....	\$5.00
BOTTLED IMPORTED BEER.....	\$6.00
SODA.....	\$2.50
JUICE AND BOTTLED WATER.....	\$3.50
CALL DRINKS	\$8.00 - \$10.00
CALL COCKTAILS	\$10.00 - \$12.00
HOUSE WINE.....	\$8.00 - \$14.00

BAR PACKAGE

featuring premium liquor

TWO HOURS	\$26.00 per person
THREE HOURS.....	\$32.00 per person
FOUR HOURS.....	\$38.00 per person

BEER & WINE PACKAGE

TWO HOURS	\$18.00 per person
THREE HOURS.....	\$23.00 per person
FOUR HOURS.....	\$27.00 per person

{domestic beers, house wines, sodas, juices, bottled waters}

FULL WINE LIST AVAILABLE

Prices do not include sales tax or gratuity.

ANTIPASTI

COLD

based on a 10 person minimum

BRUSCHETTA	\$3.00 per person
BRUSCHETTA PEPERONATA	\$3.50 per person
CAPRESE.....	\$3.00 per person
GOAT CHEESE CROSTINI.....	\$3.50 per person
ROASTED BEETS	\$3.50 per person

HOT

based on a 10 person minimum

POLENTA W/ WILD MUSHROOMS	\$3.00 per person
CHICKEN MEATBALLS	\$3.50 per person
SAUSAGE & PEPPERS	\$3.50 per person
PROSCIUTTO WRAPPED FIGS	\$4.00 per person
GRILLED CALAMARI.....	\$4.50 per person
FRIED CALAMARI & LEMONS	\$4.50 per person

BRICK OVEN PIZZAS

select two from the following . . . \$5.95 per person

MARGHERITA	mozzarella, basil, tomato sauce, pesto
MUSHROOM BIANCA	ricotta, portobellos, porcini pesto, baby arugula, truffle oil
CRISPY KALE & SPINACH	pesto, mozzarella, provolone and parmesan
PEPPERONI	mozzarella, provolone, tomato sauce, basil
ITALIAN SAUSAGE	mozzarella, provolone, roasted red peppers, tomato sauce
PROSCIUTTO	fontina, parmesan, arugula, black pepper

All appetizers will be charged per person based upon your final guest guarantee.
Prices do not include sales tax or gratuity.